

§51.3158

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§51.3158 Badly misshapen.

Badly misshapen means that the nectarine is so decidedly deformed that its appearance is seriously affected.

§51.3159 Serious damage.

Serious damage means any specific defect defined in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects which seriously detracts from the appearance or the edible or marketing quality of the fruit. The following specific defects shall be considered as serious damage:

- (a) Growth cracks:
 - (1) When not healed and more than one-eighth inch in length or depth;
 - (2) When healed and more than three-sixteenths inch in depth;
 - (3) When healed and aggregating more than five-eighths inch in length if within the stem cavity; or,
 - (4) When healed and aggregating more than one-half inch in length if outside of the stem cavity;
- (b) Heat injury, sprayburn or sunburn:
 - (1) When the skin is blistered, cracked, or decidedly flattened;
 - (2) When causing any dark discoloration of the flesh;
 - (3) When there are more than two indentations;
 - (4) When the aggregate area of indentations exceeds that of a circle three-eighths inch in diameter; or,
 - (5) When causing noticeable brownish or darker discoloration over more than one-fourth of the fruit surface;
- (c) Scab or bacterial spot when the aggregate area exceeds that of a circle one-half inch in diameter on a fruit 2 inches in diameter or 4 × 4 size, or smaller; or when the aggregate area exceeds that of a circle three-fourths inch in diameter on a fruit larger than 2 inches in diameter or 4 × 4 size;
- (d) Scale or scale marks when the aggregate area exceeds that of a circle three-eighths inch in diameter;
- (e) Split pit when causing any unhealed crack or when healed and aggregating more than three-eighths inch in length, or when affecting the shape to the extent that the fruit is badly misshapen;
- (f) Drought spots or external gum spots which have an aggregate area ex-

ceeding that of a circle one-half inch in diameter;

(g) Scars, including those caused by hail, when the surface of the fruit is depressed more than three-sixteenths inch, or when exceeding any of the following aggregate areas, or a combination of two or more types of scars the seriousness of which exceeds the maximum allowed for any one type:

- (1) Dark or rough scars when the area exceeds that of a circle three-fourths inch in diameter on a fruit 2 inches in diameter or 4 × 4 size, or smaller; or when the area exceeds that of a circle one inch in diameter on fruit larger than 2 inches in diameter or 4 × 4 size;
- (2) Scars which are not dark or rough when the area exceeds one-fourth of the fruit surface;

(h) Russetting which exceeds any of the following aggregate areas of any one type of russetting, or a combination of two or more types of russetting the seriousness of which exceeds the maximum allowed for any one type:

- (1) Rough or slightly rough russetting when the area exceeds 10 percent of the fruit surface; or
- (2) Fairly smooth or smooth russetting when the area exceeds 50 percent of the fruit surface: *Provided*, That discoloration occurring as yellow to brown staining of the skin shall not be considered russetting and shall be considered as causing serious damage only when seriously detracting from the appearance of the nectarine, and that speckling characteristic of certain varieties shall not be considered as russetting or discoloration.

(i) Soft or overripe nectarines;

(j) Nectarines affected by decay;

(k) Unhealed broken skins except those associated with growth cracks; and,

- (l) Wormy fruit or worm holes.

METRIC CONVERSION TABLE

§51.3160 Metric conversion table.

Inches	Millimeters (mm)
1/8 equals	3.2
1/4 equals	6.4
3/8 equals	9.5
1/2 equals	12.7
5/8 equals	15.9
3/4 equals	19.1
7/8 equals	22.2
1 equals	25.4

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Inches	Millimeters (mm)
1¼ equals	31.8
1½ equals	38.1
1¾ equals	44.5
2 equals	50.8
3 equals	76.2
4 equals	101.6

**Subpart—United States Standards
for Grades of Bermuda-
Granex-Grano Type Onions**

SOURCE: 60 FR 46980, Sept. 8, 1995, unless otherwise noted.

GRADES

§ 51.3195 U.S. No. 1.

U.S. No. 1 consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) Similar varietal characteristics;
 - (2) Mature;
 - (3) Fairly firm; and,
 - (4) Fairly well shaped.
- (b) Free from:
 - (1) Decay;
 - (2) Wet sunscald;
 - (3) Doubles; and,
 - (4) Bottlenecks.
- (c) Free from damage caused by:
 - (1) Seedstems;
 - (2) Splits;
 - (3) Dry sunken areas;
 - (4) Sunburn;
 - (5) Sprouting;
 - (6) Staining;
 - (7) Dirt or foreign material;
 - (8) Mechanical;
 - (9) Tops;
 - (10) Roots;
 - (11) Translucent scales;
 - (12) Watery scales;
 - (13) Moisture;
 - (14) Disease;
 - (15) Insects; and,
 - (16) Other means.

(d) For size and tolerances see §§ 51.3198 and 51.3199.

§ 51.3196 U.S. Combination.

U.S. Combination consists of a combination of U.S. No. 1 and U.S. No. 2 onions: *Provided*, That at least 50 percent, by weight, of the onions in each lot meet the requirements of U.S. No. 1 grade. (See §§ 51.3198 and 51.3199.)

§ 51.3197 U.S. No. 2.

U.S. No. 2 consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) Similar varietal characteristics; and,
 - (2) Not soft or spongy.
- (b) Free from:
 - (1) Decay;
 - (2) Wet sunscald; and,
 - (3) Bottlenecks.
- (c) Free from serious damage caused by:
 - (1) Seedstems;
 - (2) Dry sunken areas;
 - (3) Sprouting;
 - (4) Staining;
 - (5) Dirt or other foreign material;
 - (6) Mechanical;
 - (7) Watery scales;
 - (8) Insects;
 - (9) Disease; and,
 - (10) Other means.
- (d) For size and tolerances see §§ 51.3198 and 51.3199.

SIZE CLASSIFICATIONS

§ 51.3198 Size classifications.

Size shall be specified in connection with the grade in terms of minimum diameter, range in diameter, minimum diameter with a percentage of a certain size or larger, or in accordance with one of the size classifications listed below: *Provided*, that unless otherwise specified, onions shall not be less than 1½ inches in diameter, with 60 percent or more 2 inches or larger in diameter.

Size designation	Minimum diameter		Maximum diameter	
	Inches	Millimeters	Inches	Millimeters
Small	1	25.4	2¼	57.2
Repacker/Prepacker ¹	1¾	44.5	3	76.2
Medium	2	50.8	3¼	82.6
Large or Jumbo	3	76.2	(²)
Colossal	3¾	95.3	(²)

¹ In addition to the sizes specified, a lot of onions designated as Repacker or Prepacker shall contain at least 60 percent or more 2 inches or larger in diameter.

² No requirement.